



JEAN'S CAFÉ

RESTAURANT • BRASSERIE

*Manger chez nous,
c'est choisir la cuisine du goût :
gourmande, authentique et inventive.*

C'est du plaisir à partager !



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



FAIT MAISON



QUALITÉ
TOURISME

STARTERS

To share.... or not

Garlic-flavoured snails

6 p. 12.00 € 12 p. 23.00 €

Producteur local - la Ferme du Bocage – Campagne lés Hesdin



Assortment of cooked, cured meat

21.00 €

Mixed assortment, cooked, cured meat and cheese

25.00 €

Rillettes of pork, toast, condiments

9.50 €

Marinated and breaded

thinly-sliced of chicken

2 pieces

12.00 €

Pan sautéed rathor clam,
parsley and garlic butter sauce

Excellent!

6 pieces

12.00 €

12 pieces

23.00 €

Fried squid

tartare sauce

16.00 €

Gilt-head bream ceviche

coco milk, mango coulis

16.00 €

Serrano ham plate, 100gr

16.00 €

FOR KIDS

Kids menu

Until 10 years old

15.00 €

choice :

Homemade hamburger (meat beef, burger sauce & cheddar cheese)

Fresh minced steak / Marinated and breaded thinly-sliced of chicken breast

/ Mussels / special fish of the day

Side : French fries / pasta / fresh vegetables

Dessert : 1 ball of icecream / 1 sugar crêpe / 1 light chocolat pastry

Prix Nets TTC et Service inclus

MAIN COURSES

From the land

Beef Angus skirt steak 26.00 €
pepper sauce, French fries

Cordon bleu 2.0 26.00 €
Breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

Sauté of pork 24.00 €
sweet and sour sauce
rice

Wok of breast chicken 24.00 €
with tandoori spices
crip vegetables and noodles

French sausage 22.00 €
mashed potatoes, meat juice

Fresh raw minced steak 22.00 €
French fries

Beef tataki 24.00 €
vegetables, perfumed rice

Cheddar Burger 21.00 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, french frites

Double Cheddar Burger 28.00 €

Fresh minced steak, French fries 17.00 €
with egg on top, +1.00 €
with pepper sauce +2.50 €

From the sea

Brioche bread with smoked salmon
avocado and cream cheese with herbs
poached egg 21.00 €

Gilt-head bream ceviche 26.00€
coco milk and mango coulis
French fries or green salad

Saffron risotto 26.00€
green asparagus, preserved lemon
home-made smoked salmon

Pan sautéed shrimps on a skewer 26.00 €
parmesan cheese risotto,
garlic and parsley butter

Filet of gilt-head bream 26.00 €
mashed potatoes,
virgin sauce

MUSSELS



Bouchot style mussels
from Mont Saint-Frieux - Côte d'Opale

In a cream sauce

Starter 12.00 € Main course 21.00 €

In a shallot and white wine broth

Starter 11.00 € Main course 20.00 €

SNACKS

Pour faire simple !

Served with French fries **or** green salad

Welsh simple 20.00 €

Melted cheddar on toast with beer, Worcestershire sauce, mustard

Welsh complet 21.00 €

Cheddar, ham and egg on top

Marinated and breaded 21.00 €

thinly-sliced of chicken 4 pieces
BBQ sauce, French fries

Croque-Monsieur 15.00 €

Toast open sandwich with ham, mornay sauce, sprinkled with comté grated cheese

Madame - egg on top +1.00 €

Plain omelette 15.00 €

Supplement of your choice :
2.00 € per supplement : ham, mushrooms, cheese, onions

SALAD

Caesar salad

20.50 €

Salad, free range crisp breast chicken and bacon, hard-boiled egg, parmesan cheese, Caesar sauce, crouton

SUPPLÉMENTS

French fries, green salad, spaghetti, parmesan cheese risotto

4.50 €

Fresh vegetables

6.50 €

La frite chez nous, c'est...

la frite fraîche de l'Authie
provenant de la ferme familiale Desoomer



PIZZAS

Pasta

Spaghetti with pesto sauce, ham with herbs, stracciatella 21.50 €

Pizzas (Pâte fine maison)

Bambino *For children* 10.00 €
Tomato sauce, ham and mozzarella

Margherita 12.90 €
Tomato sauce, mozzarella

Regina 14.90 €
Tomato sauce, mozzarella, ham, mushrooms

Serranella 19.50 €
Tomato sauce, mozzarella cheese, stracciatella, pesto, Serrano ham

4 fromages 18.60 €
Fresh cream, comté, goat cheese, cheddar cheese, mozzarella

Nordique 19.50 €
Fresh cream, homemade smoked salmon, goat cheese, onions, mozzarella

Veggie 18.50 €
tomato sauce, fresh vegetables (mozzarella on request)

BREAKFAST TIME

Petit-déjeuner servi jusqu'à 11h30

English Breakfast 13.00 €
eggs, bacon, hot drink, orange juice

Continental Breakfast 11.00 €
Hot drink, bread, butter and marmalade, orange juice

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter 14.00 €

L'Enduro du Lido® *le dessert "Signature"* 11.00 €
House speciality chocolate cake
«patrimoine gourmand du Touquet depuis 1985»

Rhum baba homemade organic vanilla chantilly cream 12.00 €
served with Old Clément Rum shooter +4.00 €

Strawberries and chantilly cream 10.50 €

Caramelized custard cream with pistachio and raspberries 10.50€

Lime cheesecake 10.50€

CHEESE

Assortment of cheese 14.00 €

LES CRÊPES

Sugar 4.90 €

Brown sugar 4.90 €

Marmelade 5.40 €

Honey 5.90 €

Salt butter caramel sauce 5.90 €

Chocolate 5.90 €

Flame crêpe 9.90 €

choice :
Grand Marnier or Calvados
or Cognac or Armagnac

ICE CREAM

*Fabrication Artisanale
Made in Le Touquet*

After eight Ice 10.00 €

Get 27, chocolate, mint with chocolate
icecream, chnatilly

Café Liégeois 10.00 €

Chocolat Liégeois 10.00 €

Dame Blanche 10.00 €

Colonel 10.00 €

À LA COUPE

3 boules 8.50 €

2 boules 6.50 €

Water Ice
raspberry, lime, passion fruits

Ice cream
Vanilla , Coffee , Chocolate, Strawberry,
Salt butter caramel, pistachio,
Mint with chocolate



ici tout est
fait maison

Tous nos plats sont élaborés intégralement dans notre cuisine, à partir de produits frais et de saison, mitonnés sur le moment, pour le bon sens et le goût du vrai. Cependant, quelques produits à la carte peuvent parfois manquer

Produits allergènes : information disponible sur demande

Origine de nos viandes : France / Royaume-Uni / Irlande

Prix Nets TTC et Service inclus



CARTE DES BOISSONS



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fait maison



QUALITÉ
TOURISME

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.